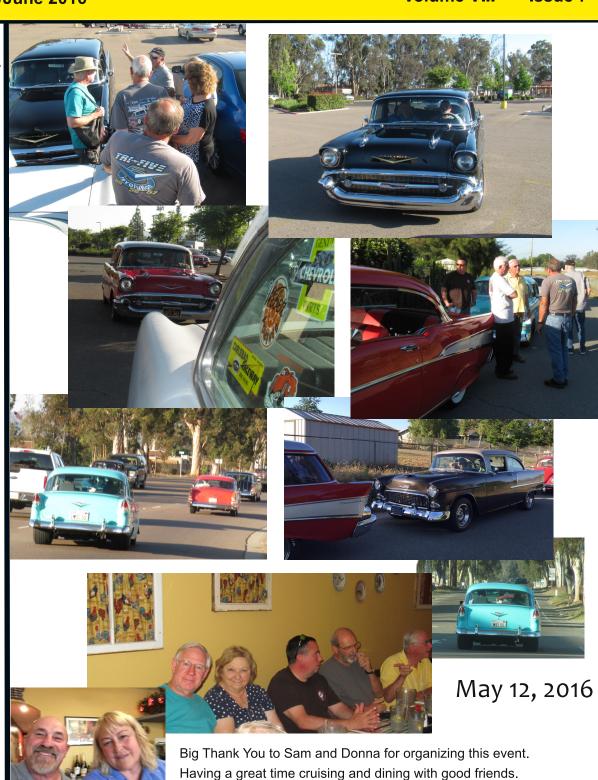
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Rich and Therese's '56 Nomad is very close to completion. Target date is July for the Nomad Convention, then on to Hot August Nights in Reno. We are all very excited to see it on the road.

### **Over The Hill Gang STREAK 43**

SUBMITTED BY WAYNE & LINDA

It seems like we just went to the Streak, but here it is, time for the 43nd Annual "Streak" at Campland on the Bay, sponsored by the San Diego Over The Hill Gang. We were looking forward to a less eventful



experience this year, without all the rain and without an ambulance ride to the hospital. Unfortunately, we were destined for a somewhat similar experience.

We decided to go on Wednesday again this year with the idea we would have plenty of time to get setup and to relax. Wednesday's plan was to go to Linda's doctor appointment to check out her swollen arm, the grocery store and then to Campland. When the doctor decided to do an ultrasound, that plan went out the window. The presence of blood clots in the jugular vein resulted in a trip to the ER and a two-day stay while getting treatment. We were determined to still make the Streak, so with the help of Rod & Nancy Hildebrand, on Wednesday evening, the trailer was moved into our space and setup.

My brother, Terry, was flying in from Montana on Thursday morning to spend a few days with us, so a trip to the airport was required before Linda was released to go home (yeah!). We made a dash to the grocery store and met up with Tom & Nancy Geiman before participating in the potluck dinner.

We headed back home for the evening and that was about when the rain started, raining off and on most of the night and until about 11 am Friday. From then on most things started to go smoothly.

Friday afternoon was pleasant and there were regular activities except for the music. DJ Mark Reynolds was nowhere to be found. An apparent mix up on the dates was to blame. For dinner, we went with the Keller's, Geiman's, Hildebrand's, Don Perkins and Leon Smythe to Rich and Therese Correia's motorhome for tacos. It was yummy!

Saturday morning arrived with partly sunny skies, and we slid right back into our Streak routine by collecting our event t-shirt, visiting the bake sale, buying raffle tickets and visiting with friends, including fellow tri-fivers, Joe & Donna Keller with son Jeff, also camping for the weekend. A substitute DJ was playing tunes and giving away prizes and people were checking raffle tickets. We participated in the Poker Walk, and as usual, we did it on the golf cart. No one we knew won anything.

This year again, they did a participants only raffle. Each participant received thirty tickets to put in the drum. Every half hour starting at 11am Friday, they drew one ticket for a \$100 prize. The same two members of Classic Chevys won again this year, but no one from Tri-Five Revolution was lucky enough to win. There was the usual abundance of general raffle prizes. At 6 pm, they gave away the unclaimed general raffle prizes, unclaimed participants prizes and finally, the big-ticket items. We put tickets in for quite a few nice items, including the transmission. Second year in a row, we won nothing! The Cadillac's were back to play music to dance to while we ate chili and played a few games of Five Crowns.

Sunday morning was beautiful and sunny, the best day of the weekend. Carl does not put on the Mother's Day breakfast anymore, but there was food. There were no roses for the mothers and the food was only eggs and biscuits & gravy. After breakfast we visited with friends and played more Five Crowns. We took a late checkout along with the Geiman's, staying until late afternoon before packing up and leaving the Streak at Campland behind for another year. Here's looking forward to next year once again!

## T5R Spring Party and Game Night

Great Big Thank You to Rich and Therese for hosting a wonderful Tri-Five Revolution Spring Party. We all checked out their almost finished Nomad, enjoyed a yummy bar-b-que potluck, had lots of laughs with really good friends, then for those who stayed played a few fun hands of cards.















On Sunday, June 5th the cruise will start at K-Mart parking in Ramona (1855 Main Street). The cruise will pull out at 10:30 drive through the wonderful countryside. The drive is about 60 miles in length with a lunch stop at the end. All vehicles should have a full tank of gas due to lack of gas station along the route.

T5R's members can call or email me with any questions about the cruise. Looking forward to spending time driving through this wonderful part of San Diego County we call home.

Joe Keller





Monday May 30th, Tri-Five Revolutionaries will be headed to Qualcomm Stadium to attend the biannual Cool Expo (Cars Swapmeet). After we will be heading to Islands Restaurant around 11am. If you have any question call Bob or Ava. Don't forget your 2 for 1 coupon.

http://sandiegoautoswap.com/

# What our good friends in Sacramento are doing



from Joe Keller

Visit the website to voice your disapproval of these new fees and taxes. SBX1 would raise the gas tax from \$0.30 to \$0.42 per gallon.

SBX1 would raise the annual registration fee from \$43 to \$78 per vehicle.

SBX1 creates a new \$35 annual road access charge per vehicle.

Overview: Legislation (SBX1) that would, among other things, raise the gas tax by \$0.12 per gallon, increase by \$35 the annual vehicle registration fee, add a new \$100 annual vehicle registration fee for zero-emission motor vehicles and impose a new \$35 annual road access charge on each vehicle was approved by the Senate Transportation and Infrastructure Development Committee. The additional funds raised by the bill would be used to address deferred maintenance on the state highways and local streets and roads. The bill has now been referred to the Appropriations Committee.

http://www.semasan.com/page.asp?content=aa2016CA15&g=SEMAGA



5/30 Memorial Day

5/30 <u>SD Cool Expo Swapmeet</u> - *Qualcomm* 5/30 <u>T5R After Swapmeet Lunch</u> - *Islands* 6/4 In N Out - Scripps Poway Parkway

6/5 Pomona Swapmeet

6/5 <u>T5R Cross Crounty Cruise</u> - Start in Ramona 6/11 Annual Fords and Friends Picnic - *Escondido* 

6/12 Long Beach Swapmeet

6/16 T5R Meeting - Hamburger Factory (Goldberg)

6/17-19 The Classic at Pismo Beach

6/19 Father's Day

7/2 In N Out - Scripps Poway Parkway

7/4 Independence Day

7/9 East County Cruisers Summer Fling - Santee

7/10 Long Beach Swapmeet

7/21 <u>T5R Meeting</u> - Hamburger Factory (*Rindskopf*)

8/6 In N Out - Scripps Poway Parkway8/6 Greatest Show on Turf - Clairemont

8/7 Long Beach Swapmeet

8/12-14 Big Bear Fun Run - Big Bear Lake

8/14 Pomona Swapmeet

8/18 <u>T5R Meeting</u> - Hamburger Factory (*Bishop*)

8/28 CCSD Picnic by the Bay - Embarcadaro

#### Red Font is a club attending event

Green Font is a club supported event

For site links, information, details, event flyers visit our

website at: http://www.tri-fiverevolution.com

## Tri-Five Revolutionaries E-Mail Bag

Mike.

Seems like lately nothing goes the way I This working is for the birds after having been retired for years. That week in Texas when we were supposed to meet was hectic to say the least - not enough time to do anything but work - the weather didn't help any either. Mary and I were looking forward to seeing you and Pat. Hope your trip went as planned - you had a great time - and are now back home in CA safe and sound. Sorry we missed y'all. I'm checking out everything on the nomad making sure it's ready for that long drive to Billings. Be sure and tell Pat "hello" for both of us. Fd





Hildebrands on the road again.









## The Kitchen Scoop on Keeping Fruits and Veggies Fresh

by Ann Goldberg

I don't remember too much about how my mother, grandmother Mim or the Aunties stored their fresh produce when I was growing up back East. I remember much of it

went into the downstairs fruit cellar, a small room with a door walled off from the remainder of the basement. Other things were eaten right away. The only fresh herb I recall was parsley which came from the garden patch outside the Aunties kitchen window. It was clipped, wash water shaken off and immediately used. Asparagus was prepared the same day it came out of Grandpa Bert's garden.

As an adult, I've tried to follow the lead of the the grocery store, keeping produce in the type of environment it's in when I purchase. This becomes confusing when you find items like sweet corn and asparagus on display both in bins and in the refrigerated section. Which will provide me and my family with the best tasting produce that will remain fresh the longest.

Based on an internet article I read recently, the food gurus at HGTV suggest we follow these guidelines:

Vegetables do their best stored in a humid environment; fruits prefer it to be dryer.

Potatoes and garlic do best in the dark, but not in the refrigerator.

Cucumbers and sweet onions keep well on the counter. Tomatoes, too — but they require some breathing room. They'll keep better, longer if they don't touch one another.

Asparagus bunches do best treated similarly to flowers — cut the bottoms of the spears (keep the elastic band around the bunch to provide some stability), place in a glass or jar with about one inch of water, cover the tops of the spears loosely with a plastic bag, store on the counter out of direct sunlight. Change water when it becomes cloudy.

Store bunches of parsley stems down in water in the fridge or on the counter.

Good information, but how should I be storing some of my other favorites? Google led me to the on-line sights seriouseats.com, savethefood.com, livingstrong.com, fearlessfresh.com and frugaliving.com where I found these ideas:

Both onions and garlic do well placed in brown paper bags, top folded down and stored in a cool, dark spot. Mushrooms also like to be stored in a brown bag with top folded down, but keep these, unwashed, in the fridge. Cilantro — can be stored like parsley, but this one needs to go into the fridge for sure.

Keep fresh sweet corn, husks on, uncovered on the refrigerator shelf.

Carrots and celery should be kept in containers of fresh water (remove bottom and leaves of the celery bunch, cut stalks in half to fit) with 1-inch headroom, and the container sealed. Change water daily.

And, the easiest of all — sweet peppers are perfectly happy kept in a plastic bag in the crisper drawer of the fridge.

Though some of this sounds a little fussy, after we've taken time to select the best produce we can find in the market it makes sense to me to put a bit of effort into keeping it as fresh and tasty as possible.







Claudia Gayhart 6/9



Donna Rindskopf 6/28



Tom Geiman 5/22



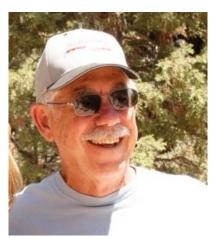
Nancy Geiman 6/22







Harvey Goldberg 6/25



Sandy Mayer 6/8





Sandy & Lynn Mayer 6/25



Sam & Donna Rindskopf 6/28

### Claudia's Corner

Looking for something quick and easy with company coming for dinner? I just made this meal for a group of 8 and it was a huge hit! Everything can be prepared in advance and you look like a master chef once it gets to the table! Enjoy



#### **MONTERREY RANCH CHICKEN**

1 cup dry bread crumbs

1 cup shredded Monterey Jack cheese

1 (1 ounce) package ranch dressing mix

1/2 cup milk

6 skinless, boneless chicken breast halves Or you can use 12 chicken tenders which take less time to bake

- 1. Preheat an oven to 350 degrees F (175 degrees C).
- 2. Combine the bread crumbs, Monterey Jack cheese, and ranch dressing mix in a large bowl; set aside. Pour the milk into another bowl, then dip the chicken breasts into the milk. Gently press the chicken into the bread crumb mixture. Arrange the chicken in a 9x13-inch baking dish.
- 3. Bake the chicken breasts in the preheated oven until no longer pink in the center and the juices run clear, 40 to 45 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).

#### **BAKED CORN CASSEROLE**

Ingredients

1 (15.25 ounce) can whole kernel corn

1 (14.75 ounce) can cream-style corn

1/2 cup sour cream

1 cup butter or margarine, melted

2 eggs

1 (12 ounce) package corn muffin mix Directions

- 1. Preheat oven to 350 degrees F (175 degrees C).
- 2. Combine the whole-kernel corn, cream-style corn, sour cream, melted butter or margarine, beaten eggs and corn muffin mix. Mix well and pour into one 9x13 inch baking pan.
- 3. Bake at 350 degrees F (175 degrees C) for 35 to 45 minutes.





Next T5R Meetings Hamburger Factory June 16, 2016 July 21, 2016 5:30pm



T5R Crossed County Cruise June 5 - Leave 10:30am from the K-Mart in Ramona Contact Joe for more info



SD Cool Expo Swapmeet Qualcomm May 30, 2016 T5R Lunch after - Islands



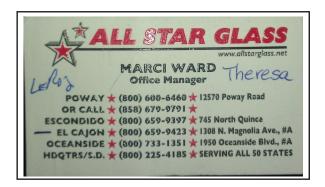
In N Out Burger Cruise Scripps Poway Parkway June 4 - 11am July 2 - 11am August 6 - 11am



mother's & Father's Day

### Classic Friends Business Caras



















Tri-Five Revolutionaries-Business Caras





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### Contact Us At

club@tri-fiverevolution.com







### Tri-Five Online

http://www.tri-fiverevolution.com

go to the calender, click on the day of the event. (if multiple events fall on the same day, click on the # next to the magnifying glass to see the listing of all events)



https://www.facebook.com/Tri-Five-Revolution-927228300728435/



Newsletter submissions are due by the 25th of each month.

Send to Ava@Tri-FiveRevolution.com

Classic friends are welcome to send information about your upcoming events.

Revolutionaries please let me know if I missed your special day.

*Visit us online at* <a href="http://www.tri-fiverevolution.com/newsletter">http://www.tri-fiverevolution.com/newsletter</a> to upload past newsletters. Also for you convenience event pics are in past events and the gallery at http://www.tri-fiverevolution.com/gallery